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1. EDUCATION

Ph.D. Grain Science & Industry, Kansas State University, Manhattan, KS, USA, May 2011
M.S. Biosystems Engineering, Zhejiang University, Hangzhou, China, June 2007
B.S. Chemical Engineering, Zhejiang University, Hangzhou, China, June 2005

2. APPOINTMENTS

2021-present Associate Professor, Grain Science & Industry, Kansas State University
2018-present Graduate Faculty member, Food Science Institute, Kansas State University
2018-present Director, Wheat Quality Lab
2016-2021 Assistant Professor, Grain Science & Industry, Kansas State University
2013-2015 Associate Scientist, Grain Science & Industry, Kansas State University
2011-2012 Postdoc, Grain Science & Industry, Kansas State University

3. RESEARCH INTERESTS

Bakery science & chemistry; cereal & grain chemistry; grain protein chemistry & applications; functional cereal foods; bioactive compounds and peptides.

4. TEACHING

Course	Credit	Ave. No.	Involvement	Semester taught
GRSC 405 – Grain Analysis Techniques	2	15-30	Full responsibility	Since spring 2017
GRSC 540 - Processing Calculations in Food Systems	3	25	Co-teach	Spring 2023
GRSC 790/850–Grain Protein Chemistry & Technology	3	15	Full responsibility	Since fall 2017

Guest Lectures:

GRSC 100 – Foundations in Grain Science and Industry	GRSC 790/910 – PepsiCo Product Development
GRSC 101 – Fundamentals of Grain Processing	GRSC 840 – Advanced Grain Processing Technology
GRSC 540 – Processing Calculations in Food Systems	IAOM-KSU Flour and Dough Analysis short course
FNDH 413 – Science of Food	AACC Enzyme short course

5. HONORS & PROFESSIONAL ACTIVITIES

- **Honors**
 - IFT Emerging Leader Network (ELN) program participant, 2020
 - KSU peer review of teaching program fellow, 2017.
- **Professional Affiliations**
 - Cereals & Grains Association(since 2016), Protein Division, Milling & Baking Division
 - American Chemical Society (ACS, since 2010), Agricultural & Food Chemistry Division (AGFD), Chinese-American Chemical Society (CACS)
 - Institute of Food Technologists (IFT, since 2016), Protein Division, Food Chemistry Division, Chinese-American Food Society (CAFS)
 - American Oil Chemists' Society (AOCS, since 2007), Protein & Co-products Division (PCP), China division (CNAOCS)
- **Professional Activities**
 - Grant reviewer/panelist
 - ✓ USDA-NIFA-AFRI: 2018, 2019, 2022, 2023
 - ✓ USDA-VAPG (Value-Added Producer Grant): 2021, 2022
 - ✓ USDA-MPIRG (Meat and Poultry Inspection Readiness Grant) reviewer, 2021, 2022 (& sub-panel chair)
 - ✓ NSF-SBIR/STTR: 2021
 - ✓ Brazil FAPESP grant, 2021
 - Symposia/conference sessions organizer/chair
 - ✓ Session on *Plant Protein Functionality and Food Applications*, 2023 AOCS Annual Meeting & Expo, Apr. 30–May 3, 2023, Denver, CO, USA
 - ✓ Session on *Sorghum Chemistry and Utilization*, 2020 SICNA Conference (online)
 - ✓ Symposium on *Glyphosate and Cereal Grains: Separating the Wheat from the Chaff*, Cereals & Grains Association 2019 Annual Conference, Nov. 3-5, 2019, Denver, CO, USA
 - ✓ Session on *Processing and Non-food Applications of Proteins*, 2019 AOCS Annual Conference, May 5-8, St. Louis, Mo, USA
 - ✓ Session on *Sorghum Chemistry and Utilization*, 2018 SICNA Meeting, Jan. 29-31, St. Louis, MO, USA
 - Editorship/editorial board member
 - ✓ Associate Editor, *Journal of Food Science* (IFT), Jan. 1, 2023 – Dec. 31, 2024
 - ✓ Associate Editor, *Cereal Chemistry*, Jan. 2023 –
 - ✓ Guest editor, *Journal of Agriculture and Food Research*, Special Issue on “*Sustainable Agriculture and Food Systems*”, 2022-2023
 - ✓ Guest editor, *International Journal of Food Science and Technology*, Special Issue on “*Understanding Macromolecular Interactions: Key to Developing New Cereal-based Foods*”, 2021-2022
 - ✓ Guest editor, *Processes*, Special Issue on “*Processing and Property Analysis of Grain Foods*”, 2021-2022
 - ✓ Guest editor, *Foods*, Special Issue on “*Functionality and Food Applications*

- of Plant Proteins*”, 2022
- ✓ Guest editor, *Frontiers in Nutrition*, special issue collections on “*Novel Technologies in Whole-Grain Processing and its Global Nutritional Benefits*”, 2021-2022
 - ✓ Guest editor, *Frontiers in Nutrition*, special issue collections on “*Progress in Plant Based Foods - Development, Processing, and Applications*”, 2022
 - ✓ Guest editor, *Frontiers in Nutrition*, special issue collections on “*New Insights into Cereal Fermentation Engineering for Nutritional Value Enhancement*”, 2022
 - ✓ Guest editor, *Frontiers in Nutrition*, special issue collections on “*Effects of Thermal Processing on the Structures and Functions of Phytochemicals/Proteins in Cereals/Plant Foods*”, 2022
 - ✓ Editorial board member, *Grain & Oil Science and Technology* (KeAi & Elsevier) (2021 –)
 - ✓ Editorial board member, *Journal of Future Foods* (KeAi & Elsevier) (2021–);
 - ✓ Editorial board member, *Processes* (MDPI) (2021 -);
 - ✓ Editorial board member, *Scientia Agricultura Sinica* (2022/01/01-2026/12/31);
 - ✓ Editorial board member, *Journal of Integrative Agriculture (JIA)* (2022/01/01 – 12/31/2026).
 - ✓ Review editor, Crop Biology and Sustainability (specialty section of *Frontiers in Chemistry* and *Frontiers in Sustainable Food Systems*) (Frontiers) (2022 -)
 - ✓ Invited *Ad Hoc* reviewer for 30+ journals, review approx. 30-40 manuscripts each year.
- Other professional service
- ✓ IFT: Symposium proposal reviewer (2018, 8 proposals; 2019, 12 proposals); Food Chemistry division abstract reviewer (2018, 38 proposals; 2019, 53 proposals; 2020, 21 proposals (Food Chemistry; Protein; Food Engineering); 2021, 8 proposals (Protein)); 2023, 19 proposals (Food Chemistry; Protein); Award jury (2018); Students’ poster competition judge (2019)
 - ✓ Cereals & Grains Association (AACC): Jury for the Best Student Research Paper Competition (2018); Scientific Advisory Panel (2019-20); Symposium co-organizer (2019); Standard Methods reviewer (2022)
 - ✓ AOCS: Session co-organizer (2019, 2023); Students’ poster competition judge (2019); Moderator at CNAOCS protein section (2019); Trypsin Inhibitor Assay Method Revision program (2020); Reviewer for PCP Division ADM Best paper Award (2023); Reviewer for PCP Division Student Travel Grant (2023); Reviewer for AOCS Standard Methods (2023)
 - ✓ SICNA (Sorghum Improvement Conference of North America): Division Chair of sorghum chemistry & utilization (2016–2020); Symposium organizer (2018, 2020); Moderator for sorghum utilization symposium (2018, 2020); Jury for graduate student oral competition (2018).

- Wheat Quality Council: Collaborative bake panel (2018 – present).
- **University, College, & Department Services**
 - KSU Global Foods Systems initiative seed grant review panel (2021)
 - KSU Graduate Council Member (09/2020 – 08/2023)
 - K-State Plant Genetic Material Release Committee (milling and baking representative) (07/2020 –)
 - Food Science Graduate Coordinating Committee (07/2019 –07/2022)
 - Kansas 4-H Wheat Expo committee, wheat show judge, (2018 – present)
 - Five-Year Review Committee for GSI department head, 03/2019
 - KSU College of Ag. Interim Asso. Dean/Director search committee, 07/2018
 - GSI baking science assistant professor search committee (11/2017 – 05/2018)
 - KSU College of Ag. undergraduate research committee (04/2017 – present)
 - GSI grain processing assistant professor search committee (03/2017 – 12/2017)
 - GSI new student Orientation & Enrollment (O&E) (2016 – present)
 - GSI undergraduate program assessment committee (2016 – present)
 - Faculty judge for K-State Graduate Research (03/2016)
 - Faculty judge for K-State Research and the State graduate student research competition (11/2016)
 - GSI grain processing/storage assistant/associate professor search committee (06/2016 – 12/2016)

6. RESEARCHERS & STUDENTS SUPERVISED

Graduate Students (Major advisor)

Student	Degree	Starting	Graduate	Thesis title / Research topic
H. Kwon	PhD	01/2023	Cont.	Plant protein chemistry and functionality
B. Shen	MS	01/2023	Cont.	Pulse flour functionality (co-advisor- Dr. Shi & Dr. Li)
B. Rajpurohit	PhD	01/2022	Cont.	Pulse proteins and baking
R. Xiao	MS	01/2022	Cont.	Plant proteins and peptides
Z. Du	PhD	05/2021	Cont.	Antioxidative peptides
R. Hu	PhD	08/2019	Cont.	Deriving and evaluating alternative antioxidants from corn coproduct proteins
C. Li	PhD	08/2019	Cont.	Developing methods for whole wheat quality evaluation
E. Nkurikiye	MS	01/2021	12/2022	Milling of chickpea, lentil, and yellow pea and flowability, rheology, and bread-making properties of the flours
Y. Shen	PhD	05/2018	12/2021	Developing and characterizing functionally enhanced plant proteins for food applications
W. Tian	PhD	08/2017	05/2021	Wheat antioxidants: understanding changes of phenolic profiles in the wheat food chain and developing rapid quantification methods
Y. Zhang	MS	01/2019	05/2021	Investigating dough rheology and texture properties of bakery products containing soy or pulse flours
L. Tebben	MS	08/2017	08/2019	Effect of enzymes, hydrocolloids, and emulsifiers on qualities of dough and bread made from whole grain wheat flour

R. Hu	MS	08/2017	08/2019	Deriving and Evaluating Alternative Antioxidants from Corn Co-product Proteins
S. Xu	MS	08/2016	08/2018	Development and characterization of peptide antioxidants from sorghum proteins
C. Zimmerman	MS (FSI)	08/2019	05/2022	Course-only option
J. Schaefer	MS (FSI)	08/2019	12/2022	Course-only option
E. Hendy	MS (FSI)	01/2022	Cont.	Course-only option
J. Conte	MS (FSI)	08/2022	12/2022	Course-only option (transferred to another institution)

Mentoring of Postdoc (PD)/ Research Technician (RT)/Visiting Scholar (VS)/Research Assistant (RA)/Student Worker (SW)

Name	Position	Timeline	Name	Position	Timeline	Name	Position	Timeline
H. Lou	VS/PD	2022-24	E. Nkurikiye	RT	2023			
S. Hong	PD	2021 -22	J. Ying	VS	2021-22	Y. Luy	VS	2021-22
G. Chen	PD	2017-	M. Yoganandan	RT	2020	P. Qin	RT	2020-21
J. Wang	VS	2019-21	Y. Gui	VS	2019-20	J. Pietrowski	SW	2018-20
Y. Wang	VS	2018-19	X. Tang	VS	2018	J. Yi	VS	2016-17
Y. Zhang	RA	2018	W. Wu	RA	2017-18	Y. Shen	RA	2017-18
R. Antony	RA	2018	G. Chen	RA	2016	C. Shilling	RA	2018-20
R. Hu	RA	2016-17	K. Jensen	RA	2016-18	C. Sharma	RA	2016
C. Carlson	RA	2016-17	S. Xu	RA	2016	S. Hoff	RA	2019-20
G. Angermayer	SW	2018-20	G. Stockemer	SW	2018-20	I. Roming	SW	2018-20
F. Cantu-Corona	SW	2018-20	C. Hilde	SW	2018-20	C. Roming	SW	2018-20

Graduate Student Advisory Committee (Note: *outside chairperson)

Student	Program	Major Advisor	Graduate	Student	Program	Major Advisor	Graduate
B. Zaitoun	FSI, PhD	Jay	Cont.				
B. Katelyn	GSI, MS	Aldrich	Cont.	Y. Chen	GSI, PhD	Aldrich	Cont.
J. Flory	GSI, MS	Alavi	Cont.	S. Xu	FNDH, MS	Wang	Cont.
J. Brown	FSI, MS	Getty	12/2022	D. Webb	GSI, MS	Alavi	08/2021
K. Babu	FSI, PhD	Jay	05/2022	B. Plattner	GSI, MS	Alavi	05/2022
Y. Chen	GSI, PhD	Sun	12/2021	K.L.Almeida	GSI, MS	Aldrich	05/2021
B. Tonyali	FDSCI, PhD	Yucel	12/2021	W. Brown	ASI, PhD*	Bradford	12/2020
X. Li	GSI, PhD	Zheng	08/2019	M. Heermann	FSI, MS	Getty	12/2019
M. Morts	GSI, PhD	Aldrich	05/2020	S. Li	GSI, MS	Zheng	12/2019
B. Ma	FDSCI, MS	Jay	05/2019	Z. Tong	GSI, PhD	Shi	05/2019
W. Wang	GSI, MS	Shi	12/2018	S. Smith	GSI, MS	Aldrich	12/2018
S. Pradyawong	BAE, PhD	Wang	05/2018	X. Zhu	GSI, PhD	Sun	05/2017

Students/postdoc recognition

Student	Degree/position	Awards
Z. Du	PhD	KC-IFT Travel Scholarship, \$500 (2022); College of Agriculture's (CoA) Graduate Students of the Month for November (2022).
Y. Shen	PhD	GSI Outstanding PhD Graduate Student Award (2021); 2021 Hans Kaunitz Award (AOCS); IFT International Division Competition, 2 nd place (2020); AOCS Travel grant (2019); IFT Outstanding Doctoral Student Scholarship (KC section, 2018); IFT Food Chemistry Division Competition finalist (2018); KSU College of Agriculture Robert Nunemacher Scholarship (2019, 2020); GSI C.E. Walker International Graduate Student Fellowship (2019, 2020).
W. Tian	PhD	GSI Cain Land and Grain Value Added Agriculture Scholarship (2020); GSI Majel M. MacMasters Memorial Achievement Award (2019).
R. Hu	MS& PhD	Distillers Grains Technology Council Graduate Student Research Scholarship (2022); GSI C.E. Walker International Graduate Student Fellowship (2021). AACC student paper competition finalist (2019); IFT Food Chemistry Division competition finalist (2018); AACC Poster Competition finalist (2017); GSI Cain Land and Grain Value Added Agriculture Scholarship (2019); GSI Lola Lee Jackson Travel Award (2018).
G. Chen	Postdoc	GSI Dr. Evangelina Villegas Excellence in Post-Doctoral Research (2018).
S. Xu	MS	GSI Outstanding Graduate Student Award (2018).
K. Jensen	UR	OURCI Research Grant, \$1,000 (2018).
C. Carlson	UR	KSU ACS Undergraduate Research Forum, Best Presentation Award (2016); OURCI Research Grant, \$1,000 (2016, 2017).
C. Shilling	UR	OURCI Research Grant, \$1,000 (2018).

*Abbreviations: GSI: Grain Science & Industry; OURCI: Office of Undergraduate Research & Creative Inquiry; IFT: Institute of Food Technologists; AACC: American Association of Cereal Chemists; ACS: American Chemical Society; UR: Undergraduate Researcher.

7. RESEARCH FUNDING**Grants, Contracts, and Fee-for-Service Projects Awarded as the Principle Investigator (PI)**

Project duration	Funding agency*	Award amount	Project title	Co-PI/Collaborator
2022-2027	USDA-Hatch	~\$10,000	Delivering Quality and Nutritious Plant-based Foods and Ingredients (USDA REEIS Accession No. 7003330)	S. Alavi H. Dogan E. Karkle Y. Shi
2022-2024	KSU-GFSI	\$100,000 (Y1)	The Discovery of Bioactive Antioxidants in Wheat Brans for Retarding Skin- and Health-ageing	X. S. Sun W. Wang
2022-2023	USDA-ARS	\$47,750	Impacts of Single Kernel NIR Sorting on Hard Winter Wheat Quality, Flour Functionality and Applications	X. Wu
2022-2023	Kansas Wheat	\$103,033	Kansas Wheat Quality Lab: Quality	

	Commission		evaluation from KAES wheat breeding programs	
2022-2023	Kansas Corn Commission	\$74,000	Developing baijiu and concentrated protein ingredients from corn	Y. Zheng, G. Smith, D. Wang
2022	PepsiCo	\$96,470	Alternate substrate ingredient functionality and its impact on masa and TC processability and product quality	
2022	PepsiCo	\$6,770	Wheat flour study	
2022	Wheat Marketing Center	\$1,200	Protein test	
2022	Ventria Bioscience	\$11,552	Rice test	
2022	University of Wyoming	\$8,346	Flour analysis	
2022	U.S. Wheat Associate	\$2,400	Flour test	S. Thiele
2022	MGP Ingredients	\$1,050	Protein test	
2022	KSU Agronomy	\$4,672	Wheat NIR analysis	R. Lollato
2022	Wilbur-Ellis Nutrition	\$660	Protein test	
2022	Pure Field	\$798	Protein test	
2022	Schwan's	\$850	Flour test	
2021-2024	USDA-NIFA	\$499,967	Value-added production of antioxidants from sorghum protein to enhance economic viability and sustainability of sorghum fuel ethanol (USDA REEIS Accession No.1025648; Grant No.2021-67021-34495)	D. Wang, H. Huang
2021-2022	Ardent Mills	\$11,920	Flour shelf-life study	K. Siliveru
2021	Schwan's	\$5,254	Wheat study	
2021	Henkel Cor.	\$1,655	Wheat study	
2020-2023	USDA-NIFA	\$299,966	Development of an innovative technology for value-added production of antioxidants from corn distillers' grains (Grant No.2020-68008-31408; USDA REEIS Accession No.1022697)	H. Huang, C.A. Campabadal, O.B. Dan
2020-2024	USDA-PCHI	\$246,506	Developing and utilizing functionally enhanced pulse proteins as novel food ingredients (USDA REEIS Accession No.0439200)	K. Koppel M. Talavera
2020-2024	USDA-PCHI	\$268,970	Dough rheology, baking performance,	K. Siliveru,

			and bread sensory quality of pulse-fortified whole wheat flours (USDA REEIS Accession No.0439205)	K. Koppel
2019-2023	USDA-AMS/KDA	\$195,625	FarmUs: Farm to campus collaborative to access consumer markets on KS college campuses	S. Sexton-Bowser, K. Getty, K. Wefald
2019-2023	USDA-ARS	\$180,410	Methods for evaluation of whole wheat flour (USDA REEIS Accession No.0437009)	M. Tilley
2018-2022	KWC	\$391,228	Kansas Wheat Quality Lab: Quality evaluation from KAES wheat breeding programs	
2020	Nestle	\$1,250	Pizza analysis	
2020	MGP Ingredients	\$1,360	Flour analysis	
2019-2021	Nestle, Inc.	\$78,420	Rheology and baking performances of ancient grain flours	
2020	Natural Products Inc.	\$800	Functionality of soy ingredients in white pan bread	
2019-2020	KSU-GFSI	\$38,355	Screen and identify sustainable plant-protein sources as alternatives to animal-protein foods	K. Koppel
2019-2020	KCC	\$39,850	Extraction and evaluation of phenolic antioxidants from distiller's grains	G. Aldrich, C. Paulk, D. Wang
2019-2020	UKKO	\$35,117	Identify minimal amounts of gliadin, HMW and LMW glutenin needed for bread quality dough	
2019-2021	Penn State University	\$9,570	Spelt study	E.J. Bosak
2019-2020	Griffith Foods, S.A.	\$3,940	Palm residue flour study	
2019-2021	PepsiCo	\$3,080	Wheat study	
2019-2021	Ventria Bioscience	\$2,724	Rice analysis	
2019	Kemin Food Technologies	\$1,235	Wheat flour analysis	
2019	Corvus Blue LLC	\$2,265	Bakery ingredient study	
2019	KSU Plant Pathology	\$6,800	Wheat alleles study	J. Poland
2018-2020	KSC	\$64,530	Soy flour as a primary and vital ingredient in gluten-free bakery products	G. Chen, U. Yucel
2018-2020	Oklahoma State University	\$40,270	Wheat quality study	B. Carver

2018-2021	KSU Plant Pathology/ USDA-NIFA	\$74,548	Wheat quality study for omics project	J. Poland
2018-2021	KSU Agronomy	\$10,992	Wheat NIR analysis	R. Lollato
2018-2019	KWC	\$38,595	Determining phytochemical profiles of Kansas wheat varieties to facilitate breeding and marketing of health-beneficial wheats	G. Zhang, G. Smith
2018-2019	The Mill at Janie's Farm	\$2,208	Wheat analysis	
2018	Johnsonville, LLC	\$90,000	Plant protein research	W. Schilling
2018	NC State University	\$6,208	Wheat analysis	A.C. Baucom
2018	The Dannon Company Inc	\$2,500	Plant protein lectures	
2018	White Energy	\$400	Wheat gluten analysis	
2017-2022	USDA-Hatch	~\$10,000	Delivering quality whole grain products (USDA REEIS Accession No.1014358)	G. Smith, H. Dogan, J. Faubion, S. Alavi, Y.C. Shi
2017-2019	KCC	\$76,220	Converting distiller's grains to high-value healthy natural antioxidants	G. Aldrich, C. Jones
2017	PepsiCo	\$1,200	Wheat gluten study	
2016-2018	KSU OURCI	\$4,000	Multiple undergraduate research grants	C. Shilling, K. Jensen, C. Carlson
2016	PepsiCo	\$53,450	Understanding the functionality of sodium in PepsiCo dough systems	R. Miller
2016	The J.M. Smucker Company	\$6,597	Literature compilation and technical opinion around sorghum	G. Smith
Total award amount as PI			\$3,277,536	

Grants and Contracts Awarded as a Co-Principle Investigator (Co-PI)

Duration	Agency	Amount	Project Title	Investigators
2022-2025	USDA-PCHI	\$99,500 (Y1)	Improving Functional and Nutritional Properties of Pulse Flour by Heat-Moisture Treatment and Developing Pasta and Doodle with Improved Health Benefits	Y. Shi Y. Li
2022-2023	KSC	\$78,790	Increasing Market Competitiveness and Adding Value to Soy Ingredients	S. Alavi Y. Li

			for Improved Plant-Based Meat Applications	V. Amanor-Boadu M. Talavera
2021-2023	USDA-NIFA	\$454,987	Mitigating the potential risk of E. coli and Salmonella contamination in wheat supply chain using big data strategies	K. Siliveru, S. Chang, A. Sinha, R.K. Phebus, S. Bhadriraju, Y. Li , G. Aldrich
2021-2022	KSU-GFSI	\$69,800	Plant-based meat for sustainable food systems	S. Alavi Y. Li M. Talavera
2021-2022	KSU-GFSI	\$72,500	Developing a Distilled Alcoholic Beverage Program Utilizing Grain Sorghum Associated with Coproducts Valorization	Y. Zheng G. Smith Y. Li D. Wang
2020-2022	Ardent Mills	\$39,220	Wheat flour shelf-life study	K. Koppel, Y. Li .
2020-2021	KSC	\$16,288	Development of food science and baking science laboratory exercises utilizing soybean protein extracts	K. Getty, Y. Li , U. Yucel, B. Miller-Regan, A. Clanton
2019-2020	Wheat Genetics Resource Center	\$42,445	Direct assessment of novel glutenin alleles in <i>Aegilops tauschii</i>	J. Poland, Y. Li
2019-2020	KSU-GFSI	\$25,000	Evaluation of antimicrobial activities of sorghum phenolic compounds against liver abscess-causing pathogens	R. Amachawadi, T.G. Nagaraja, Y. Li
2019-2020	National Pork Board	\$80,062	Determining how the pelleting process influences amino acid digestibility and availability for growth and carcass characteristics when feeding varying diets with increased levels of synthetic AA	C. Paulk, C. Stark, C. Jones, J. Woodworth, Y. Li , M. Tokach, H. Stein
Total award amount as Co-PI			\$978,592	

*Abbreviations:

AMS: Agricultural Marketing Service

KDA: Kansas Department of Agriculture

OURCI: KSU Office of Undergraduate Research

ARS: Agricultural Research Service

KSC: Kansas Soybean Commission

& Creative Inquiry

8. COMPLETE PUBLICATION LIST (*corresponding author)**Peer-reviewed articles**

1. Du, Z., Comer, J., Li, Y.*. 2023. Bioinformatics approaches to discovering food-derived bioactive peptides: Reviews and perspectives. Under review.
2. Du, Z., Ding, X., Xu, Y., Li, Y.*. 2023. UniDL4BioPep: A universal deep learning architecture for binary classification in peptide bioactivity. Under review.
3. Li, C., Chen, G., Tilley, M., Chen, R., Li, Y.*. 2023. Comparing bread-making properties of white and whole wheat flours from 64 different genotypes: A correlation analysis. Under review.
4. Nkurikiye, E., Xiao, R., Tilley, M., Siliveru, K., Li, Y.*. 2023. Bread-making properties of different pulse flours in composites with refined wheat flour. *Journal of Texture Studies*. Minor revision.
5. Li, C., Tilley, M., Chen, R., Siliveru, K., Li, Y.*. 2023. Effect of bran particle size on rheology properties and baking quality of whole wheat flour from four different varieties. *LWT*, 175, 114504. <https://doi.org/10.1016/j.lwt.2023.114504>
6. Wang, C.*, Alavi, S., Li, Y., Dogan, H. 2023. The Physical Properties of High-Quality Proteins Expanded Extrudates made from Corn Meal, Chickpea Flour and Yellow Pea Concentrate. *Starch*, 2200197. <https://doi.org/10.1002/star.202200197>
7. Li, Y.*, Wu, X. 2023. Processing and Properties Analysis of Grain Foods. *Processes*. 11(1):95. <https://doi.org/10.3390/pr11010095>
8. Xu, J.*, Li, Y.*. 2023. Wheat gluten-based coatings and films: Preparation, properties, and applications. *Journal of Food Science*. <https://doi.org/10.1111/1750-3841.16454>
9. Rajpurohit, B., Li, Y.*. 2023. Overview on pulse proteins for future foods: Ingredient development and novel applications. *Journal of Future Foods*. Accepted.
10. Zhang, J.; Griffin, J.; Li, Y.; Wang, D.*; Wang, W*. 2022. Antioxidant Properties of Hemp Proteins: From Functional Food to Phytotherapy and Beyond. *Molecules*, 27, 7924. <https://doi.org/10.3390/molecules27227924>
11. Webb, D., Dogan, H., Li, Y., Alavi, S.*. 2022. Use of Legume Flours and Fiber for Tailoring Structure and Texture of Pea Protein based Extruded Meat Alternatives. *Journal of Food Science*. <https://doi.org/10.1111/1750-3841.16397>.
12. Du, Z., Li, Y.*. 2022. Computer-Aided Approaches for Screening Antioxidative Dipeptides and Application to Sorghum Proteins. *ACS Food Science & Technology*. <https://doi.org/10.1021/acsfoodscitech.2c00286>
13. Webb, D., Li, Y., Alavi, S.*. 2022. Chemical and physicochemical features of common plant proteins and their extrudates for use in plant-based meat. *Trends in Food Science & Technology*. <https://doi.org/10.1016/j.tifs.2022.11.006>
14. Rivera, J., Siliveru, K.*, Li, Y.*. 2022. A comprehensive review on pulse protein fractionation and extraction: processes, functionality, and food applications. *Critical Reviews in Food Science and Nutrition*.

- <https://doi.org/10.1080/10408398.2022.2139223>
15. DP, S., Nkurikiye, E., Rajpurohit, B., **Li, Y.*** and Siliveru, K.*, 2022. Significance of different milling methods on white proso millet flour physicochemical, rheological, and baking properties. *Journal of Texture Studies*. <https://doi.org/10.1111/jtxs.12717>
 16. Hong, S., Shen, Y., **Li, Y.***. 2022. Physicochemical and Functional Properties of Texturized Vegetable Proteins and Cooked Patty Textures: Comprehensive Characterization and Correlation Analysis. *Foods*. 11(17):2619. <https://doi.org/10.3390/foods11172619>
 17. Chen, G., Wang, J. and **Li, Y.***, 2022. Extracts of sorghum bran, grape seed, and green tea: chromatographic comparison of phenolic profiles and mitigation effect on acrylamide in antioxidant-fortified bread. *Food Chemistry Advances*, p.100082. <https://doi.org/10.1016/j.focha.2022.100082>
 18. Du, Z. and **Li, Y.***. 2022. Review and perspective on bioactive peptides: A roadmap for research, development, and future opportunities. *Journal of Agriculture and Food Research*, 9, 100353. <https://doi.org/10.1016/j.jafr.2022.100353>
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Patents

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5. K. Sheng, X. Qian, S. Ma, L. Chen, **Y. Li**. Household direct burning type gasifying furnace. China Patent No. ZL 200620105653.7, 08.01.2007.

Presentations

1. C. Li, M. Tilley, R. Chen, Y. Li*. P-14 - Comparative evaluation on the bread-making properties of refined and whole wheat flours from 64 wheat genotypes and correlation analysis. Cereals & Grains 22, Bloomington, Minnesota, Nov. 9-11, 2022. (poster)
2. C. Li, M. Tilley, R. Chen, Y. Li*. P-15 - Effect of bran composition and functionality on the bread-making properties of reconstituted whole wheat flours. Cereals & Grains 22, Bloomington, Minnesota, Nov. 9-11, 2022. (poster)
3. R. Hu, Y. Li*. P-17 - Developing and characterizing antioxidants from corn distillers' grains. Cereals & Grains 22, Bloomington, Minnesota, Nov. 9-11, 2022. (poster)
4. R. Hu, Y. Li*. Comparative evaluation of phenolic profiles and antioxidant activities of different corns. Cereals & Grains 22, Bloomington, Minnesota, Nov. 9-11, 2022. (poster)
5. J. Brown, Y. Li, K. Getty. P-26 - Comparison of muffins baked with soy protein isolate and soy protein hydrolysates. Cereals & Grains 22, Bloomington, Minnesota, Nov. 9-11, 2022. (poster)
6. Y. Li. Discovering Bioactive Peptides in Sorghum Proteins through Wet-chemistry and Structural Bioinformatics. Fourth NACAN Summit Frontiers in Nutrition Joint Symposium, July 22-24, 2022, Virtual Symposium. (Invited)
7. Z. Du, Y. Li*. Computer-aided Approaches for Predicting, Screening, and Designing Antioxidative Dipeptides and Application to Sorghum Proteins. IFT FIRST Annual Event & Expo, Chicago, July 10-13, 2022. (poster)
8. Z. Du, D. Wang, G. Smith, Y. Zheng, Y. Xu, Y. Li*. Antioxidant Properties of Sorghum Gluten Meal Hydrolysates from Different In Vitro Gastrointestinal Digestion Phases. IFT FIRST Annual Event & Expo, Chicago, July 10-13, 2022. (poster)
9. G. Chen, J. Wang, Y. Li*. Phenolic Profile of Sorghum Bran Extract and Its Effect on Antioxidant-fortified Bread Quality and Safety. IFT FIRST Annual Event & Expo, Chicago, July 10-13, 2022. (poster)
10. H.S. Kim, L. Kilburn, C.G. Aldrich, H. Dogan, Y. Li, S. Alavi*. Internal vs. External Fat in Extrusion of Dry Expanded Dog Kibbles Containing Soy: Impact on Process Stability and Product Uniformity. IFT FIRST Annual Event & Expo, Chicago, July 10-13, 2022. (poster)
11. B. Plattner, H. Dogan, Y. Li, M. Talavera, B. Plattner, T. Dohl, S. Alavi. The Impact of Process Conditions and Pea Protein Inclusion Level on Texture of High Moisture

- Meat Analogs (HMMAs). IFT FIRST Annual Event & Expo, Chicago, July 10-13, 2022. (poster)
12. Z. Du, Y. Li*. Quantitative structure-activity relationship study on antioxidant dipeptides. 2022 AOCS Annual Meeting & Expo, Atlanta, Georgia. May 1-4, 2022. (poster). DOI: 10.21748/cpyc1755
 13. Z. Du, D. Wang, Y. Li*. Comprehensive evaluation and comparison of machine learning methods in QSAR modeling of antioxidant tripeptides. 2022 AOCS Annual Meeting & Expo, Atlanta, Georgia. May 1-4, 2022. (poster). DOI: 10.21748/oppq6042
 14. Y. Li*, Y. Shen, S. Hong. Enhancing pea protein functionalities through “green” modifications for food applications. 2022 AOCS Annual Meeting & Expo, Atlanta, Georgia. May 1-4, 2022. (Invited) <https://doi.org/10.21748/DPOR5716>
 15. Y. Li. Chickpea composition and structure. PepsiCo Chickpea Seminar Series. May 3, 2022, virtual. (Invited)
 16. E. Nkurikiye, M. Pulivarthi, K. Siliveru, Y. Li*. New approaches on pulses milling and incorporation in bread product. Milling and Baking Spring Technical Conference, Kansas City, MO. April 28-29, 2022.
 17. M. Pulivarthi¹, M. Selladurai, E. Nkurikiye¹, Y. Li, K. Siliveru*. Significance of milling methods on brown teff flour, dough, and bread properties. Milling and Baking Spring Technical Conference, Kansas City, MO. April 28-29, 2022.
 18. Y. Li. Grain Sorghum Derived Proteins, Peptides, and Polyphenols. The Sorghum Improvement Conference of North America (SICNA). Dallas, TX. March 28-30, 2022. (Invited)
 19. G. Chen, J. Wang, Y. Li*. Phenolic Profile of Sorghum Bran Extract and Its Effect on Antioxidant-fortified Bread Quality and Safety. The Sorghum Improvement Conference of North America (SICNA). Dallas, TX. March 28-30, 2022. (poster)
 20. R. Hu, Y. Li*. Developing Antioxidants from Corn Distillers’ Dried Grains with Solubles (DDGS). 26th Distillers Grains Symposium. Omaha, Nebraska. May 11 & 12, 2022. (DGTC scholarship awardee)
 21. H. M. Salih, R. G. Amachawadi*, C. D. Roubicek, S. Sexton-Bowser, Y. Li, and T. G. Nagaraja. Antimicrobial activities of phytochemicals against liver abscess causing pathogens in feedlot cattle. The Conference of Research Workers in Animal Diseases (CRWAD-2021). December 3 – 7, 2021, Chicago, IL.
 22. Roubicek, C., R. G. Amachawadi*, H. Salih, J. Wang, Y. Li, and T. G. Nagaraja. 2021. Evaluation of antimicrobial activities of phytochemicals against bacterial pathogens that cause liver abscesses in feedlot cattle. Midwest ASAS meeting, March 8-10, 2021. Virtual meeting. Oral presentation. 1st place – Undergraduate/DVM Student Category.
 23. Salih, H., R. G. Amachawadi*, C. Roubicek, S. Sexton-Bowser, J. Wang, Y. Li, and T. G. Nagaraja. 2021. Evaluation of sorghum phenolic compounds for their antimicrobial activities against liver abscess causing pathogens in feedlot cattle. Midwest ASAS meeting, March 8-10, 2021. Virtual meeting.
 24. Roubicek, C., R. G. Amachawadi*, H. Salih, J. Wang, Y. Li, and T. G. Nagaraja. 2021. Evaluation of antimicrobial activities of phytochemicals against bacterial

- pathogens that cause liver abscesses in feedlot cattle. 2021 Phi Zeta Research Day. March 2nd, 2021. College of Veterinary Medicine, Kansas State University. Oral presentation. 3rd place.
25. Salih, H., R. G. Amachawadi*, C. Roubicek, S. Sexton-Bowser, J. Wang, Y. Li, and T. G. Nagaraja. 2021. Evaluation of sorghum phenolic compounds for their antimicrobial activities against liver abscess causing pathogens in feedlot cattle. 2021 Phi Zeta Research Day. March 2nd, 2021. College of Veterinary Medicine, Kansas State University.
 26. Roubicek, C., R. G. Amachawadi*, H. Salih, J. Wang, Y. Li, and T. G. Nagaraja. 2020. Antimicrobial activities of phytophenols against bacterial pathogens that cause liver abscesses in feedlot cattle. KSU Olathe, Bionexus-KC, and KU Edwards Campus, One Health Symposium as part of International One Health Day, 19th November 2020. Virtual meeting.
 27. E. Nkurikiye, M. K. Pulivarthi, K. Siliveru, Y. Li*. Milling, rheology, and bread-making properties of different pulse flours. *Cereals & Grains* 21, Nov. 17-18, 2021. (Virtual)
 28. C. Li, G. Chen, M. Tilley, R. Chen, Y. Li*. Effect of bran particle size on whole wheat dough and bread-making performances. *Cereals & Grains* 21, Nov. 17-18, 2021. (Virtual)
 29. R. Hu, Y. Li*. Preparation, characterization, and application of antioxidative peptides from enzymatically hydrolyzed corn gluten meal. *Cereals & Grains* 21, Nov. 17-18, 2021. (Virtual)
 30. Y. Shen, Y. Li*. Improving functional properties of pea protein isolate by enzymatic modification and/or guar gum conjugation. *Cereals & Grains* 21, Nov. 17-18, 2021. (Virtual)
 31. Y. Li. Developing Functionally Enhanced Pea Proteins as Novel Food Ingredients. The 6th International Symposium on Food and Health Symposium, Oct. 22, 2021, Online. (invited).
 32. E. Nkurikiye, M. K. Pulivarthi, K. Siliveru, Y. Li*. Milling, rheology, and bread-making properties of different pulse flours. 13th Annual Grain Science Graduate Student Research Symposium, KSU-IGP, October 09, 2021.
 33. C. Li, G. Chen, M. Tilley, R. Chen, Y. Li*. Effect of bran particle size on whole wheat dough and bread-making performances. 13th Annual Grain Science Graduate Student Research Symposium, KSU-IGP, October 09, 2021.
 34. Y. Li. Quality Assessment and Utilization of U.S. Hard Winter Wheat. 2021 International Symposium on Grain Science and Technology. July 14-16, 2021. Hybrid. (invited, virtual).
 35. D. Webb, Y. Li, H. Dogan, S. Alavi. Physicochemical properties of texturized pulse protein with starch and fiber sources. IFT21 Annual Meeting (virtual). July 19-21, 2021.
 36. Y. Li. Developing Functionally Enhanced Pea Proteins as Novel Food Ingredients. 2021 AOCS Annual Meeting & Expo, May 3-14, 2021, Online. (invited). <https://doi.org/10.21748/am21.167>

37. Y. Shen, Y. Li*. Modulating intermolecular interactions of pea protein isolate to improve its functional properties. 2021 AOCS Annual Meeting & Expo, May 3-14, 2021, Online. (PCP division awards winner). <https://doi.org/10.21748/am21.602>
38. Y. Li. Peptide and Polyphenol Antioxidants from Grain Sorghum. Center for Sorghum Improvement Seminar Series. March 10, 2021. Virtual. (invited)
39. Y. Li. Developing Gluten-free Bakery Products using Corn Meal and Corn Starch as Primary and Vital Ingredient. Kansas Corn Commission. Feb. 18, 2021. Virtual. (invited)
40. W. Tian, Y. Li*. Rapid determination of total phenolic content and ferulic acid in whole wheat using UV or NIR spectroscopy and chemometrics. Cereals & Grains 20 Online. Oct. 25-Nov. 13, 2020.
41. C. Roubicek, R.G. Amachawadi, H. Salih, J. Wang, Y. Li, and T.G. Nagaraja. Evaluation of antimicrobial activities of phytophenols to control liver abscesses in feedlot cattle. 2020 National Veterinary Scholars Symposium. August 4-6, 2020 (virtual)
42. W. Tian, Y. Li*. Effect of bread-making processes on phenolic profile and antioxidant activities of hard wheat products. IFT20 Annual Meeting & Food Expo (virtual). July 13-15.
43. G. Chen, Y. Li*. Comparing acrylamide-forming potential of white flour and whole wheat flour from the same wheat in bread-making. IFT20 Annual Meeting & Food Expo (virtual). July 13-15.
44. Y. Shen, Y. Li*. Formation and physicochemical properties of amyloid fibrils from soy protein. IFT20 Annual Meeting & Food Expo (virtual). July 13-15.
45. Y. Shen, Y. Li*. Improving pea protein functional properties through acylation and guar gum conjugation. IFT20 Annual Meeting & Food Expo (virtual). July 13-15. (win 2nd place at IFT student poster competition).
46. R. Hu, Y. Li*. High-value healthy natural antioxidants from corn by-products. Kansas Corn 2020 Symposium, Jan. 23, 2020, Manhattan, KS. (invited)
47. Y. Li*, Y. Shen. Effect of drying methods on the physicochemical and functional properties of quinoa proteins. AOCS-China Annual Meeting, Nov. 8-10, 2019, Guangzhou, China (invited).
48. Y. Li*. SYMPOSIUM: Glyphosate and cereal grains: separating the wheat from the chaff. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (symposium co-organizer and co-moderator).
49. W. Tian, Y. Li*, G. Smith, A. Fritz, N. Nelson. Effect of nitrogen and sulfur fertilizations on phenolic antioxidants of hard red winter wheat varieties. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO.
50. W. Tian, Y. Li*, R. Miller, L. Ehmke. Changes of wheat phenolic antioxidants and baking properties during early-stage germination. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (poster)
51. L. Tebben, Y. Li*. Individual effects of enzymes and vital wheat gluten on qualities and staling characteristics of bread made from whole grain wheat flour. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (poster)

52. Y. Shen, **Y. Li***. Drying methods affect physicochemical and functional properties of quinoa proteins. *Cereals & Grains* 19. Nov. 3-5, 2019. Denver, CO. (poster)
53. R. Hu, **Y. Li***. Antioxidative and Structural Characteristics of Corn Coproduct Protein Hydrolysates and Their Applications. *Cereals & Grains* 19. Nov. 3-5, 2019. Denver, CO. (Engineering & Processing Division student paper competition finalist)
54. Y. Zhang, **Y. Li***. Effect of egg white, sugar, and oil on gluten-free batter properties and bread quality. *Cereals & Grains* 19. Nov. 3-5, 2019. Denver, CO. (poster)
55. **Y. Li***. Peptide antioxidants from grain proteins. 2019 Designing Molecules Workshop & Conference, August 15-17, 2019. Manhattan, KS. (invited)
56. **Y. Li***. Salt Functions and Reductions in Dough and Bread Products. 4th International Symposium of Food Science and Human Wellness, August 1-4, 2019, Hangzhou, China (invited).
57. G. Chen, **Y. Li***. Influence of Alkali Reagent (Kansui) on Physico-Chemical Changes of Semolina Dough and Pasta Quality. IFT 2019, June 2-5, 2019. New Orleans, LA.
58. G. Chen, T. Wilson, R. Hu, N. Nelson, A. Fritz, M. Guttieri, G. Smith, **Y. Li***. Effect of Genotype and Fertilization on Free Asparagine and Reducing Sugars in Wheat and Acrylamide-Forming Potential in Bread. IFT 2019, June 2-5, 2019. New Orleans, LA.
59. Y. Shen, R. Hu, **Y. Li***. Antioxidant performances and emulsifying activity of corn gluten meal hydrolysates in oil-in-water emulsions. AOCs 2019 annual meeting. May 5-8, 2019. St Louis, MO. (Student travel award)
60. **Y. Li***. Protein antioxidants from corn byproducts and performance evaluation in pet food and feed. AOCs 2019 annual meeting. May 5-8, 2019. St Louis, MO. (invited).
61. **Y. Li***. Extracting phenolic antioxidants from corn distillers' grains. Kansas Corn Commission. February 22, 2019. (invited)
62. R. Hu, **Y. Li***. Production and application of high-value healthy natural antioxidants from corn by-products. Kansas Corn 2019 Symposium, Jan. 23, 2019, Manhattan, KS. (invited)
63. **Y. Li***. Soy flour in gluten-free bakery products. Kansas Soybean Expo'19. Jan. 9, 2019. Topeka, KS. (invited)
64. **Y. Li***. Effect of Nitrogen and Sulfur Fertilization on Hard Winter Wheat End-Use Quality and Safety. International Wheat Quality Symposium 2018. Dec 10-13, 2018. Shenzhen, China. (invited)
65. **Y. Li***. Gluten-free bakery products using soy flour. Nov 29, 2018. Kansas Soybean Commission, Topeka, KS. (invited)
66. **Y. Li***, G. Chen, R. Hu, N. Nelson, M. Guttieri, G. Smith, A. Fritz. Nitrogen and sulfur fertilization affects wheat end-use quality and safety. AACCI 2018 Meeting. Oct. 21-23, 2018. London, UK. (oral)
67. G. Chen, **Y. Li***. Polymerization behavior of gluten during dough development and pasta cooking upon Kansui treatment. AACCI 2018 Meeting. Oct. 21-23, 2018. London, UK. (poster)
68. W. Tian, **Y. Li***. Phenolic compositions and antioxidant activities of hard red winter wheat varieties. AACCI 2018 Meeting. Oct. 21-23, 2018. London, UK. (poster)

69. T. Lauren, **Y. Li***. Effect of xanthan gum and sodium alginate on dough properties, gluten structure, and bread qualities made from whole wheat flour. AACCI 2018 Meeting. Oct. 21-23, 2018. London, UK. (poster)
70. **Y. Li***. Enzymes special applications - whole grain bakery quality. Enzymes in Cereal Grains and Cereal-Based Foods Short Course. Oct. 20. London, UK. (invited)
71. **Y. Li***. Natural antioxidants from cereal grains and their byproducts. Pet Food R& D Showcase. Oct. 9-11, 2018. Manhattan, KS. (invited)
72. **Y. Li***. Cooking spread and texture. IAOM-KSU Flour and Dough Analysis Short Course. Aug. 21-23, 2018. Manhattan, KS. (invited)
73. **Y. Li***. A. Understanding Salt Functions in Doughs and Bakery Products; B. Value-added Conversion of Cereal Proteins to Antioxidant Peptides. Ardent Mills-Heartland Plant Innovations meeting. July 10, 2018. Manhattan, KS. (invited)
74. L. Tebben, **Y. Li***. Effect of Xanthan Gum on Dough Properties, Gluten Microstructure, and Bread Qualities Made from Whole Grain Wheat Flour. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation)
75. G. Chen, R. Hu, N. Nelson, G. Smith, **Y. Li***. Effect of nitrogen and sulfur fertilization on bread quality and safety of Everest cultivar. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation)
76. R. Hu, G. Chen, **Y. Li***. Effects of Potassium Bicarbonate on Soft Wheat Flour Dough Rheological Properties and Protein Microstructure. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation) (Finalist for Food Chemistry division competition, 1 of 6 out of >200 submissions)
77. R. Hu, **Y. Li***. Preparation, Fractionation, Purification and Identification of Antioxidative Peptides from Corn Gluten Meal. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation)
78. Y. Shen, G. Chen, **Y. Li***. Mallard reaction products (MRPs) contribute to the total antioxidant capacity and acrylamide formation of white pan bread containing various sugars. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation)
79. Y. Shen, G. Chen, **Y. Li***. Effect of amino acids on Mallard reaction products (MRPs) formation, total antioxidant capacity, and acrylamide content in white pan bread. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation) (Finalist for Food Chemistry division competition, 1 of 6 out of >200 submissions)
80. **Y. Li***. Cereal chemistry research at Grain Science and Industry. Presented to KS-LSAMP summer research students. June 21, 2018. Manhattan, KS. (Invited)
81. **Y. Li***, S. Xu. Antioxidative Peptides from Sorghum Proteins and Composition-Activity Relationships. 2018 AOCS Annual Meeting, May 6-9, 2018. Minneapolis, MN. (oral presentation)
82. **Y. Li***, R. Hu. Converting Corn Distillers Grain Proteins to High-Value Antioxidants. 2018 AOCS Annual Meeting, May 6-9, 2018. Minneapolis, MN. (poster presentation)
83. L. Tebben, **Y. Li***. Effect of xanthan gum on dough properties, gluten microstructure, and bread qualities made from whole grain wheat flour. K-State Graduate Research, Arts, and Discovery (GRAD) Forum. March 29, 2018. Manhattan, KS. (oral presentation)

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84. R. Hu, **Y. Li***. Preparation, fractionation, purification and identification of antioxidative peptides from corn gluten meal. K-State Graduate Research, Arts, and Discovery (GRAD) Forum. March 29, 2018. Manhattan, KS. (poster presentation)
 85. **Y. Li***. Determining Phytochemical Profiles of Kansas Wheat Varieties to Facilitate Breeding and Marketing of Health-Beneficial Wheats. Kansas Wheat Commission, Kansas Wheat Alliance, Kansas Crop Improvement Association. March 21, 2018. (invited, oral)
 86. **Y. Li***. Converting Distiller's Grains to High-Value Healthy Natural Antioxidants. Kansas Corn Commission. February 16, 2018. (invited, oral)
 87. R. Hu, W. Wu, **Y. Li***. Production and application of high-value healthy natural antioxidants from corn by-products. Kansas Corn 2018 Symposium, Jan. 25, 2018, Manhattan, KS. (invited)
 88. **Y. Li***. Soy flour as a primary and vital ingredient in gluten-free bakery products. Kansas Soybean Commission. Dec. 1, 2017. (invited, oral)
 89. **Y. Li***. Program Poster – Ongoing Research and Capability of KSU GSI Cereal Chemistry Laboratory. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)
 90. **Y. Li***. Food protein overview and emerging plant proteins. Short course lectures to DanoneWave R&D team, Aug. 9, 2017. Louisville, CO. (invited, oral)
 91. **Y. Li***. Program Poster – Ongoing Research and Capability of KSU GSI Cereal Chemistry Laboratory. 2017 K-State Research Showcase, May 17, 2017. Olathe, KS. (poster presentation)
 92. **Y. Li***. Sodium reduction strategies in wheat products and functional protein hydrolysates. Grain Science Spring Seminar Series. May 2, 2017. (invited, oral)
 93. **Y. Li***. Converting Distiller's Grains to High-Value Healthy Natural Antioxidants. Kansas Corn Commission. February 7, 2017. (invited, oral)
 94. R. Hu, G. Chen, K. Jensen, **Y. Li***. Effect of potassium chloride on dough physical and rheological properties, gluten microstructures, and bread characteristics. Kansas State Research and the State, Nov. 9, 2017. Manhattan, KS. (poster presentation)
 95. S. Xu, G. Chen, **Y. Li***. Reaction optimization, antioxidative activity evaluation, and structural characteristics of sorghum protein enzymatic hydrolysates. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)
 96. R. Hu, G. Chen, K. Jensen, **Y. Li***. Effect of potassium chloride on dough physical and rheological properties, gluten microstructures, and bread characteristics. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation) (Finalist of poster huddle competition, appr. 10 out of >100 posters)
 97. G. Chen, R. Hu, **Y. Li***. Sodium salt functions and reduction strategies in wheat doughs and bakery products. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)
 98. C. Carlson, S. Xu, R. Hu, **Y. Li***. Physicochemical attributes of sugar-snap cookies containing black sorghum bran. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)

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99. S. Xu, **Y. Li***. Enzymatic hydrolysis of sorghum proteins for antioxidative peptides. 10th Annual Grain Science Graduate Student Research symposium, Sep. 23, 2017. Manhattan, KS. (oral presentation)
 100. R. Hu, **Y. Li***. Effect of potassium chloride on dough physical and rheological properties, gluten microstructures, and bread characteristics. 10th Annual Grain Science Graduate Student Research symposium, Sep. 23, 2017. Manhattan, KS. (oral presentation)
 101. G. Chen, R. Hu, C. Sharma, **Y. Li***. Salt induced molecular changes and interactions in wheat flour doughs. IFT2017 Conference, June 25-28, 2017. Las Vegas, NV. (poster presentation)
 102. S. Xu, G. Chen, **Y. Li***. Reaction optimization, antioxidant activities, and structural characteristics of sorghum protein hydrolysates. IFT2017 Conference, June 25-28, 2017. Las Vegas, NV. (poster presentation)
 103. **Y. Li***. Grain Protein Based Natural Antioxidants. Grain Science Graduate Student 9th Annual Symposium. October 15th, 2016. KSU. (invited, oral)
 104. C. Carlson, **Y. Li***. Cereal Protein Hydrolysates as Functional Ingredients for Sugar Replacement in Sugar-Snap Cookies. 1st Annual KSU ACS Undergraduate Research Forum. Oct. 1, 2016. KSU. (Student won best presentation award)
 105. **Y. Li**, X.S. Sun. Pressure-sensitive adhesives and coatings from camelina oils. 19th Green Chemistry & Engineering Conference, July 14-16, 2015, oral presentation, N. Bethesda, MD.
 106. **Y. Li**, D. Wang, X.S. Sun. Epoxidized and acrylated camelina oils for UV curable wood coatings. 3rd USDA NIFA BRDI Camelina Project Meeting, August 19-20, 2015, poster presentation, Manhattan, KS.
 107. J. Sung, **Y. Li**, X. S. Sun. Thermal properties of dihydroxyl fatty acid derivatives for bio-based wax applications. 3rd USDA NIFA BRDI Camelina Project Meeting, August 19-20, 2015, poster presentation, Manhattan, KS.
 108. **Y. Li**, X.S. Sun. Pressure-sensitive adhesives from vegetable oils. Pressure-Sensitive Tape Council Tape Summit 2014, April 28-May 2, 2014, poster presentation, Nashville, TN.
 109. **Y. Li**, X.S. Sun. Adhesives and films from camelina oil derivatives. 2nd USDA NIFA BRDI Camelina Project Meeting, July 22, 2014, poster presentation, Manhattan, KS.
 110. **Y. Li**, X.S. Sun. 2014. Synthesis of soybean oil polyols and pressure-sensitive adhesive applications. 2014 Bio-environmental Polymer Society Annual Meeting. October 14-17. Oral presentation. Kansas City, MO.
 111. N. Kim, **Y. Li**, X.S. Sun. Epoxidation and di-hydroxylation of camelina sativa oil. 2st USDA NIFA BRDI Camelina Project Meeting, July 22, 2014, poster presentation, Manhattan, KS.
 112. N. Kim, **Y. Li**, X.S. Sun. Epoxidation and di-hydroxylation of camelina sativa oil. Bio-environmental Polymer Society Annual Meeting. 2014 October 14-17. Poster presentation. Kansas City, MO.

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113. J. Sung, Y. Li, X.S. Sun. 2014. Soybean oil based resin for transparent flexible coating applications. Bio-environmental Polymer Society Annual Meeting. 2014 October 14-17. Oral presentation. Kansas City, MO.
114. J. Sung, Y. Li, X.S. Sun. 2014. Soybean oil based resin for transparent flexible coating applications. 2nd USDA NIFA BRDI Camelina Project Annual Meeting, July, 22, 2014, poster presentation, Manhattan, KS.
115. Y. Li, X.S. Sun. Environmentally Benign Pressure-Sensitive Adhesives from Soybean Oils. 2013 ASABE International Meeting, July 21-24, 2013, oral presentation (Paper No. 131587024) Kansas City, MO.
116. Y. Li, K. Ahn, X.S. Sun. Pressure-Sensitive Adhesives from Soybean Oils. 2013 Adhesion Society Annual Meeting, March 3-6, 2013, oral presentation, Daytona Beach, FL, USA.
117. X.S. Sun, K. Ahn, Y. Li, J0 Sung, 2013, Biobased resin from plant oils for transparent tapes and coatings, 21st Bioenvironmental Polymers Society Annual meeting, Sept 18-20, 2013, University of Warwick, UK
118. J. Sung, Y. Li, X.S. Sun. Soybean Oil Based Resin for Transparent Flexible Coatings in Food Packaging. 2013 ASABE International Meeting, July 21-24, 2013, oral presentation (Paper No. 131620877) Kansas City, MO.
119. N. Kim, Y. Li, X.S. Sun. Epoxidation of Camelina Oil for Biopolymer Industry Applications. 2013 ASABE International Meeting, July 21-24, 2013, oral presentation (Paper No. 131620826) Kansas City, MO.
120. N. Kim, Y. Li, X.S. Sun. Epoxidation of Camelina Oil. 1st USDA NIFA BRDI Camelina Project Meeting, July 8-9, 2013, poster presentation, Lewistown, Montana.
121. J. Sung, Y. Li, X.S. Sun. Soybean Oil Based Resin for Transparent Flexible Coatings in Food Packaging. 1st USDA NIFA BRDI Camelina Project Meeting, July 8-9, 2013, poster presentation, Lewistown, Montana.
122. Y. Li, X.S. Sun. UV-cured Pressure-Sensitive Adhesive Based on Soybean Oils. 2012 ACS Midwest Regional Meeting (MWRM 2012), October 24 – 27, 2012, oral presentation, Omaha, NE, USA.
123. Y. Li, X.S. Sun. Thermal and mechanical properties of soybean oils plasticized poly(lactic acid). 20th Anniversary Celebration of The BioEnvironmental Polymer Society, Sept. 18-21, 2012, poster presentation, P-5, Denton, TX, USA.
124. Y. Li, X.S. Sun. Controlling photodegradability/photostability of poly(lactic acid) nanocomposites using different TiO₂ nanofillers. 20th Anniversary Celebration of The BioEnvironmental Polymer Society, Sept. 18-21, 2012, poster presentation, P-4, Denton, TX, USA.
125. Y. Li, X.S. Sun. Synthesis and properties of poly(lactic acid) bionanocomposites. 20th Anniversary Celebration of The BioEnvironmental Polymer Society, Sept. 18-21, 2012, oral presentation, O-43, Denton, TX, USA.
126. Y. Li, X.S. Sun. DDGS value addition for biodegradable composites with poly(lactic acid). S1041: The Science and Engineering for a Biobased Industry and Economy, Aug. 1-2, 2011, poster presentation, Stillwater, OK, USA.
127. Y. Li, X.S. Sun. Bio-nanocomposites derived from renewable materials. The Consortium for Plant Biotechnology Research (CPBR) 2011 Annual Symposium,

- Mar. 1-2, 2011, Oral presentation, Washington, D. C.
128. **Y. Li**, X.S. Sun. Preparation and characterization of polymer-inorganic nanocomposites by in situ melt polycondensation of L-lactic acid and surface-hydroxylated MgO. 18th Annual Meeting of the BioEnvironmental Polymer Society, Oct. 13-16, 2010, Poster presentation, Toronto, Canada.
129. **Y. Li**, X.S. Sun. Bionanocomposites from poly(lactic acid) and hydroxylated magnesium oxide. 45th ACS Midwest Regional Meeting, Oct. 27-30, 2010, Oral presentation, Wichita, KS, USA.
130. **Y. Li**, X.S. Sun. DDGS value addition for biodegradable composites with poly(lactic acid). 14th Annual Distillers Grains Symposium, May 12-13, 2010, Poster presentation, Indianapolis, Indiana, USA. (invited)
131. **Y. Li**, X.S. Sun. Poly(L-lactic acid)/MgO nanocomposites via in situ melt polycondensation: preparation and characterization. International Symposium on Polymer and the Environment Emerging Technology and Science, June 16-19, 2009, Oral presentation, Chicago, Illinois, USA.
132. **Y. Li**, X.S. Sun. Properties of biodegradable poly(lactic acid)-soy flour/wood flour composites. International Symposium on Polymer and the Environment Emerging Technology and Science, October 7-10, 2008, Oral presentation, Nashua, New Hampshire, USA.
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